

APPETIZERS

-   **ONE LOVE TACOS** . CEVICHE, LETTUCE WRAPS TOPPED WITH TOMATO, ONION, AVOCADO, AND A MANGO HABANERO DRESSING
\$50 VEG \$40
-   **hey joe tostada** . SMOKED FISH TOSTADAS WITH REFRIED BEANS, TOMATO, PURPLE CABBAGE AND SRIRACHA MAYO
\$50 VEG \$40
-  **POINT BREAK** . FISH CARPACCIO, OLIVE OIL, TOMATO AND ONION
\$110
-  **misty mountain salad** . LETTUCE, APPLE, BLUE CHEESE, CARAMELIZED ALMONDS, CHAMPAGNE VINAIGRETTE
\$90
-  **purple haze salad** . LETTUCE, BEETS, GOAT CHEESE, RASPBERRY JAMAICA VINAIGRETTE
\$90
-  **SANDWICH CAPRESSE** . HEIRLOOM TOMATO, BASIL, LOCAL CHEESE, SPROUTS, LETTUCE, HOME MADE WHOLE WHEAT BREAD WITH EXTRA VIRGIN OLIVE OIL
\$100
-  **KAYA CHEESE** . LOCAL CHEESE COOKED IN AN HOJA SANTA LEAF, GREEN TOMATO SALSA, AVOCADO AND CILANTRO
\$90
-  **all you need is guacamole** . TRADITIONAL STYLE GUACAMOLE WITH A ONE LOVE SPECIAL TOUCH
\$75

PIZZAS

-  **slater** . THIN CRUST, HOMEMADE TOMATO SAUCE, LOCAL CHEESE, CRANBERRIES AND CRUMBLER BLUE CHEESE
\$105
-  **duke** . THIN CRUST, HOMEMADE TOMATO SAUCE, LOCAL CHEESE, MUSHROOMS, EGGPLANT AND SPINACH
\$105
-  **hamilton** . THIN CRUST, HOMEMADE TOMATO SAUCE, LOCAL CHEESE, SPANISH CHORIZO, ARTICHOKE AND SPINACH
\$110
-  **california dreamin.** THIN CRUST, HOMEMADE TOMATO SAUCE, LOCAL CHEESE, SHRIMPS, EGGPLANT AND SPINACH
\$110

extra ingredient \$15

MAIN COURSE

 **vegalove.** "TRADITIONAL FRENCH RATATOUILLE"
VEGETABLE STEW SERVED WITH BASMATI RICE
\$110

 **maverick's** . GRILLED EGGPLANT SMOTHERED IN TOMATO SAUCE,
BAKED WITH LOCAL CHEESE
\$115

 **groovy CHICKEN** . CHICKEN BREAST STUFFED WITH CHEESE AND TOMATO SAUCE,
SERVED WITH LOCAL GREENS
\$140

 **give peace a chance** . DAILY CATCH BREADED WITH PUMPKIN AND SUNFLOWER
SEEDS, SERVED WITH TABOULE AND CHILLI MAYO
\$140

 **light my fire.** GRILLED DAILY CATCH WITH ORANGE-SOY SAUCE, SERVED WITH
STEAMED RICE AND LOCAL GREENS
\$140

 **here comes the sun.** DAILY CATCH BAKED IN FOIL SERVED WITH STEAMED RICE
AND A LEMON, GINGER, MINT AND SESAME SAUCE
\$140

 **piece of my heart.** SHRIMP BROCHETTE WITH PLUM SAUCE SERVED WITH LOCAL GREENS
\$160

PASTAS

 **three little birds** . SPAGHETTI TOSSED WITH MUSHROOMS, BASIL
SPEARMINT PESTO AND PARMESAN CHEESE
\$100

 **stand by me** . SPAGHETTI WITH GARLIC CRUSTED FISH, DRIED CHILE, PARSLEY,
CHARDONNAY SAUCE AND PARMESAN CHEESE
\$105

 **love me two times** . SPAGHETTI TOSSED WITH MUSHROOMS, CHARDONNAY CREAM
SAUCE, SLICED SPANISH CHORIZO AND PARMESAN CHEESE
\$110

 **stairway to heaven.** SPAGHETTI WITH GARLIC CRUSTED SHRIMPS, DRIED CHILE,
PARSLEY, CHARDONNAY SAUCE AND PARMESAN CHEESE
\$110

DESSERTS

 **feeling good.** A MIX OF THREE SCOOPS OF ARTISANAL ICE CREAM: COCONUT,
OAXACA CHOCOLATE AND RASPBERRY-JAMAICA
\$65 - ONE SCOOP \$25

 **LONGBOARD TART** . HOMEMADE PASTRY, CREAM CHEESE AND SEASONAL FRUITS
SERVED WITH ICE CREAM AND STRAWBERRY COULIS
\$75

 **BROWN SUGAR** . CHOCOLATE LAVA CAKE HOT OUT OF THE OVEN
SERVED WITH ICE CREAM AND STRAWBERRY COULIS
\$80